

# SAUVIGNON BLANC

## PRIMARY GROWING AREAS

### WASHINGTON STATE AND CALIFORNIA

Elegant in style, dry, fruity and very flavorful. Can also match up to fairly hearty foods like chicken, pasta with white sauce and seafood salads.

### BORDEAUX AND LOIRE, FRANCE

Clean, crisp and well-balanced. More mineral nuances than California in style. In Bordeaux it is generally called White Bordeaux, in Loire it is either Sancerre or Pouilly Fume.

### MARLBOROUGH IN NEW ZEALAND

Very distinctive flavor profiles. Very grassy with well-defined green bean/asparagus/celery flavors. Because of these strong flavors it's not the best food wine but will usually hold up with salads well. It's also nice on its own.

### STELLENBOSCH IN SOUTH AFRICA

Herbaceous and somewhat spicy. Pair with salads, light fare and as an aperitif.

### MAIPO VALLEY IN CHILE

Fruit driven, light bodied and very fresh. Excellent values from this region. Pairs well with shellfish and light fare.

